



MAPPINGA CHARDONNAY 2020

[ANALYSIS]

Alcohol | 12.5% alc/vol

Closure | Stelvin

pH | 3.19

Estate Bottled | December 2020

Acid | 7.9 g/L

[VINIFICATION]

SINGLE VINEYARD

Hand-picked from low yielding Dijon clones Bernard B95 and B76 at our Mappinga Road vineyard. Grapes were chilled in our cool rooms for 24 hours. Partially whole-bunch pressed, then wild-yeast fermented in 100% French oak, 30% new in larger 300 and 500 litre barrels for ten months. The finest barrels then chosen to bear our flagship 'Mappinga' label.

[TASTING NOTES]

This generously complex wine showcases white peach, pink grapefruit, Meyer lemon aromas leading to delightful flavours of grilled almonds, lychee and finger lime, all punctuated by a slaty, mineral-driven acidity. The wine is tight and racy with fine Oak tannins to support this powerfully structured Chardonnay. A wine which will reward careful cellaring.

[AWARDS]

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